



straight wharf restaurant

## *bar grill*

**today's taquito** 4 ea.

**house-spiced olives** 12

**swr popcorn**  
truffle butter & parmesan 8

**smoked bluefish paté**  
melba toast & pickled vegetables 15

**red pepper whipped feta**  
mint, olive oil, sesame, za'atar spices & grilled bread\* 15



### **artisanal cheeses**

traditional accoutrement\* 19

### **lamb "birria" tostada**

shaved cabbage, gooseberry salsa, scallion crema & salsa macha\* 18

### **chicken liver mousse**

pickled green strawberries, peppers, fennel,  
candied kumquats & nuts 17

### **peach tartine**

housemade sourdough, hand-pulled stracciatella,  
grilled peaches, san daniele prosciutto, saba, pistachio-coconut dukha\* 16

### **tender lettuces**

torn herbs, persian cucumber, buttermilk ranch & crispy shallots 15

### **chilled cucumber soup**

greek yogurt, radish, dill oil, red onion, & toasted walnuts\* 16



### **swordfish skewers**

walnut muhammara, spiced red onion, cauliflower couscous, golden raisins,  
& spiced yogurt\* 32

### **chicken maltagliati**

hand-cut pasta, chicken marbella, broccolini, capers, olives, prunes,  
pine nuts & mozzarella 28

### **grilled bavette steak**

roasted corn salad, house bacon, spiced red onion, grilled asparagus, torn herbs,  
marinated tomatoes, roasted garlic aioli & balsamic-black garlic 35

### **red pepper feta spanakopita**

spinach, hand-pulled mozzarella, garden herbs  
& sesame zaatar\* 27

## *bar grill desserts*

**tahini banana split** passionfruit whipped cream, tahini banana  
ice cream, cashews & cocoa nibs 15

**goat cheesecake** orange-nutella ice cream, pistachio tuile,  
kumquat & mandarin orange\* 15

**swr cookie plate** 14



After 47 years, we are changing the way that we write your check.

Here's why: It continues to be the case that those who work in the back-of-the-house (those who pick the thyme, juice the lemons, who iron the napkins, and grill the swordfish, and those who wash the dishes) find it the hardest to handle Nantucket's cost-of-living while working here. In lieu of raising our prices across the board to give them a well-deserved and much-needed raise, we are trying a more targeted strike.

We are requesting that each diner pay a two percent kitchen gratuity. This money will be a direct pass-through from you to our BOH staff, pooled and distributed to all non-management employees (in the olden days the kitchen used to share in the server tip pool, but that is no longer legal). This 2% gratuity will be added to every check, though anyone who would like to opt out can do so by either informing your server; or crossing out the line on the check. And, similarly, should you want to tip more, you are welcome to. Please understand that this is not instead of our paying wages well above industry-standard, offering bonuses and comprehensive health care, but rather in addition to. And that our goal is not to change the Straight Wharf Restaurant that you know, but to preserve it.

**20% gratuity is added to parties of six or more**

the consumption of raw or undercooked food may increase the incidence of food-borne illness before placing your order; please inform your server if a person in your party has a food allergy

\*may contain seeds or nuts